

Crockpot Dove Dumplings

10 - 12 de-boned dove breasts

8 cups Chicken broth

salt, pepper, and garlic powder to taste I start with 1/2 tsp of each

2 rolls canned biscuits (I use canned biscuits because they are quick, you can use a comparable amount of homemade biscuits, I have done so myself)

1/4 cup butter

8 ounces sour cream (optional)

1 Tbs all purpose flour

Soak dove breasts in brine solution of 2 Tbs salt per quart of water for 4 hours. Take dove breasts out of solution and dry with paper towel and cut into bite size pieces.

Place everything except biscuits in crockpot on high for 1 hour. At end of hour cut up biscuits and add to crockpot, cook for at least an additional 4 hours on low heat. Serve in bowl.